



Early Journal Content on JSTOR, Free to Anyone in the World

This article is one of nearly 500,000 scholarly works digitized and made freely available to everyone in the world by JSTOR.

Known as the Early Journal Content, this set of works include research articles, news, letters, and other writings published in more than 200 of the oldest leading academic journals. The works date from the mid-seventeenth to the early twentieth centuries.

We encourage people to read and share the Early Journal Content openly and to tell others that this resource exists. People may post this content online or redistribute in any way for non-commercial purposes.

Read more about Early Journal Content at <http://about.jstor.org/participate-jstor/individuals/early-journal-content>.

JSTOR is a digital library of academic journals, books, and primary source objects. JSTOR helps people discover, use, and build upon a wide range of content through a powerful research and teaching platform, and preserves this content for future generations. JSTOR is part of ITHAKA, a not-for-profit organization that also includes Ithaka S+R and Portico. For more information about JSTOR, please contact support@jstor.org.

Ice Cream Parlors and Soda Fountains—Sanitary Regulation. (Reg. Bd. of H., Mar. 5, 1915.)

SEC. 3. Sanitary conditions in ice cream parlors and places where soda fountains are in operation, for the enforcement by the health department, are declared to exist only when the floors are clean and free from litter and accumulated dirt; when the side walls and ceilings are free from cobwebs, dust, and accumulated dirt; when the counters, shelves, drawers, and bins are clean; when refrigerators and soda fountains are free from foul and unpleasant odors, mold, and slime. Glasses, spoons, etc., used at the soda fountain shall be thoroughly washed and rinsed in clean running water after each using. Soda fountains, sirup cans, and bottles shall be thoroughly washed before refilling. Draft tubes shall be kept clean and protected from flies. Drainage boards, sinks, shelves, etc., on which places glasses are kept, must be kept clean. Beverages drawn from a fountain or faucet must be free from danger of chemical action while in contact with copper, lead, and other metals. All such ice cream parlors and soda fountains must be thoroughly clean and kept free from flies and other insects. For every failure to comply with these regulations the penalty shall be not less than \$2 nor more than \$10.

Bakeries and Bakery Products. (Reg. Bd. of H., Mar. 5, 1915.)

SECTION 1. All bread manufactured by the bakers of this city shall be made of good wholesome flour or meal, and no person, firm, or corporation shall sell or offer for sale in this city any poor or unwholesome flour or meal; and no person, firm, or corporation shall sell or offer for sale for human food any bread, cake, or pie or other confection which has turned sour or which has not been thoroughly baked.

SEC. 2. No person who has consumption, scrofula, or any venereal disease, or any contagious or infectious disease, or any communicable or loathsome skin disease shall work in any bakery; and no owner, manager, or person in charge of any bakery shall knowingly require, permit, or suffer such a person to be employed in such a bakery.

SEC. 3. No bakery shall be located over or under within 25 feet of any place or building where horses or cows are housed or maintained, or where the process of rendering, gluemaking, fertilizer making, or other foul smelling products are produced.

SEC. 4. All buildings or rooms where goods are manufactured or made shall be drained and plumbed in a manner that will conduce to the proper and healthful sanitary conditions thereof, and shall have airshafts, windows, or ventilating pipes sufficient to insure ventilation; no cellar, basement, or place which is below street level shall hereafter be used and occupied as a place in which to manufacture biscuits, pies, bread, crackers, cakes, and confectionery, except where the same was used for that purpose at the time of the passing of these rules.

SEC. 5. Every room used for a bakery shall be at least 8 feet in height, and shall have, if required by the health officer or dairy and food inspector, an impermeable floor, constructed of wood properly saturated with linseed oil; the side walls of such rooms shall be plastered or wainscoted, except where brick walls are shown, and if required by said health officer or dairy and food inspector, shall be whitewashed at least once in three months; the furniture and utensils in such rooms shall be so arranged that the furniture and floor may at all times be kept in a proper and healthful sanitary and clean condition; the health officer shall have the power to order that any bakery shall be cleaned in such manner as he shall direct. No domestic animal, except cats, shall be allowed to remain in a room used as a bakery.

SEC. 6. Biscuits, pies, bread, crackers, cake, and confectionery, after the same are made or manufactured, shall be kept in a dry and sanitary room; the floors, shelves, pans, trays, and every kind of appliances used for storing the same shall be so arranged that they can be easily and thoroughly cleaned.

SEC. 7. Whoever shall conduct a place covered by the provisions of this act shall provide a proper wash room and water-closet or closet separate and apart from the room or rooms in which the manufacture of goods is carried on; no water-closet, earth closet, or privy shall be within or communicate directly with the room in which goods covered by the provisions of this act are made or manufactured.

SEC. 8. Sleeping places for persons employed in a bakery shall be kept separate from the room or rooms used for a bakery, and the health officer or dairy and food inspector may inspect such sleeping places, if they are on the same premises as the bakery, and order them cleaned or changed, in compliance with sanitary principles.

SEC. 9. All vehicles from which any bread or other bake-shop products are sold shall be kept in a clean condition, and all such vehicles and all baskets or other containers in which any of the said products are conveyed through the streets, shall be closely covered in a way to exclude dust, flies, and other sources of contamination.

SEC. 10. Windows and doors of all bakeries shall be provided with sound screens of mesh sufficiently fine to keep out flies and insects.

SEC. 11. Any person or persons violating any part of or paragraph of this section shall be liable to a penalty of \$25.

Meat Markets—Sanitary Regulation. (Reg. Bd. of H., Mar. 5, 1915.)

SECTION 1. All inclosed or indoor shops in which meat or meat products are stored and exposed for sale shall be kept scrupulously clean. All doors and windows opening into such shop shall be effectively protected against the entrance of flies by fly screens.

SEC. 2. No meats of any description shall be permitted to hang or stand in the open air exposed to insects or street dust, or other contaminating influences, but must be under glass, and in summer properly iced to prevent spoiling.

SEC. 3. Blocks or stands upon which meats are cut or chopped shall be kept scrupulously clean by frequent washing and by scraping as often as in the judgment of the inspector seems necessary.

SEC. 4. Scales, knives, and implements of every description shall be cleaned at the close of each day's business.

SEC. 5. Ice boxes, racks, and hooks shall be kept thoroughly clean by scrubbing and scraping, and ice boxes shall be scoured throughout once each week and as much oftener as necessary.

SEC. 6. Floors must be thoroughly scraped and scrubbed; all used sawdust must be removed and fresh sawdust sprinkled or laid (where used) at least twice weekly.

SEC. 7. Meat cutters or other attendants who handle meats shall be cleanly dressed, and they shall be free from contagious or infectious disease. Their hands and outer garments shall be kept clean.

SEC. 8. No refuse, scraps, bones, rancid fat, or decaying flesh shall be kept in the ice box with fresh meats, nor shall an ice box used for keeping of meats be employed for any other purpose.

SEC. 9. The custom of wrapping meats in old newspapers or in wrapping paper that is soiled or that has been used for any other purpose is expressly prohibited. Every piece of meat sold shall be wrapped in fresh, clean wrapping paper that has not been used for any other purpose.

SEC. 10. Live poultry shall not be kept in the same room or compartments in which meats are prepared, stored, or exposed for sale. Nor shall live poultry be kept in any room adjoining such room if the conditions are such that the room used for the storage of the live poultry ventilates into the next shop so that the odors from the fowls and their cages may contaminate the meats.